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Date: 5/13/2014

GAIN Report Number: CH 14023

China - Peoples Republic of

Post: Beijing

National Food Safety Standard Jellies as SPS N CHN 641

Report Categories:

FAIRS Subject Report

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Report Highlights:

On March 11, 2014, China notified the WTO of National Food Safety Standard Jellies as SPS/N/CHN/641. The standard prescribes jellies. The deadline for submission of final comments to China is May 10, 2014. The proposed date of implementation is to be determined.

Comments can be sent to China's SPS Enquiry Point at sps@aqsiq.gov.cn.

This report is an INFORMAL translation of this document.

General Information:
BEGIN TRANSLATION

National Standard for Food Safety Jellies

(Draft for Comments)

GB 19299 - xxxx

Foreword

This Standard is to replace Hygienic Standard for Jellies (Genetic GB 19299-2003) and certain indicators in Jellies(GB 19883-2005).

In case any difference between an indicator in this Standard and that in the Jellies (GB 19883-2005), the indicator in this Standard prevails. Compared with GB 19299-2003, the main amendments are as follows:

- Amendment to the Scope;
- Amendment to the Terms and Definitions;
- Direct reference to the provisions of GB 2762 regarding contaminant limit;
- Amendment to the Microbial Limit;
- Adding the requirements for specifications;
- Adding the requirements for food safety warning messages and eating instructions.

National Standard for Food Safety

Jellies

1 Scope

This Standard applies to jellies.

2 Terms and Definitions

2.1 Jelly

Jelly food made from drinking water and sugar by adding thickener or any other food additive through the processes of sol preparation, deployment, encapsulation, sterilization, cooling, etc.

2.2 Milk jelly

Jelly containing milk or milk product with protein content being not less than 1%.

2.3 Gel jelly

Jelly that can stand at its original shape in the form of gelatin after being poured out of its container.

2.3.1 Cup shape gel jelly

Gel jelly that is in a cup shape package with cup mouth being covered with covering film by means of heat sealing.

2.3.2 Other types of gel jelly

Gel jellies other than cup shape gel jelly.

3 Technical Requirements

3.1 Requirements of raw materials

Raw materials shall comply with the requirements provided in the applicable national standards for foods.

3.2 Sensory requirements

Sensory requirements shall comply with the provisions in Table 1 below.

Table 1 Sensory Requirements

Items	Requirements	Test Method
Color & Luster	Have the color and luster attributed to the type of products; free from any abnormal color or luster.	Put the content into a white porcelain plate, observe the color, luster, form and impurities with naked eyes, and then smell and taste it for identification.
Smell and Taste	Have the smell and taste attributed to the type of products; free from any different smell or taste.	
Impurities	Free of impurity or any foreign substance visible to naked eyes.	

3.3 Contaminant Limit

Contaminant limit shall comply with the provisions of GB 2762.

3.4 Microbial Limit

3.4.1 Microbial limit shall comply with the provisions of GB29921.

3.4.2 Limits for total number of colonies, coli groups, molds and yeasts shall comply with the provisions of Table 2 below.

Table 2 Microbial Indicators

Items	Indicators		Test Method
	Milk Jelly	Milk-free Jelly	
Total Number of Colonies (CFU/g) ≤	10000	100	GB 4789.2
Coli Groups (MPN/g) ≤	0.3		GB 4789.3 MPN method

Mildew (CFU/g)	≤	20	GB 4789.15
Yeasts (CFU/g)	≤	20	GB 4789.15

3.5 Food additives and nutritional supplements

3.5.1 Use of food additives shall comply with the provision of GB 2760 .

3.5.2 Use of nutritional supplements shall comply with the provisions of GB 14880.

4 Specifications and Labeling

4.1 The maximum length of the inner diameter or the longest inner line of the cup mouth of a cup shape gel jelly must be not less than 3.5cm. For other types of gel jelly, the net content of each must be not less than 30g.

4.2 Gel jellies must be marked with a warning and eating instructions in a prominent position on their outer package and each of their smallest edible packages. The color of the words must be obviously different to the ground color, and the font height of each word may not be less than 3 mm. The warning and eating instructions shall be as follows: NEVER SWALLOW A MOUTHFUL JELLY; NOT SUITABLE FOR THREE-YEAR-OLD CHILDREN OR YOUNGER; THE OLD OR CHILDREN MAY NOT EAT WITHOUT SUPERVISION.

END TRANSLATION